

Superior Stir Fry

 Can be made gluten-free

This recipe is a great way to finish off leftover meat and veggies!

Ingredients:

2 lbs. pork loin roast

salt and black pepper to taste

1 teaspoon cayenne pepper

1/2 cup onion, chopped

3 tablespoons olive oil

4 handfuls fresh spinach, chopped (½ package of frozen spinach)

1 cup peas, fresh or frozen

1 bunch asparagus, diced

3 tablespoons soy sauce

1. Rub pork with salt, black pepper, and cayenne and cut into bite-sized pieces.
2. In a large skillet over medium-high heat, sauté onion and pork in olive oil until onions are golden brown.
3. Stir in spinach, peas, asparagus, and other veggies of your choice and cook until tender.
4. Season with soy sauce and serve over warm rice.

